Twin Touch™

Commercial Microwave Oven Specifications

Model Number	R-CD2200M	R-CD1800M	R-CD1200M
Oven Controls	Dual control panels	Dual control panels	Dual control panels
Oven Capacity	0.75 cu ft	0.75 cu ft	0.75 cu ft
Output Power (IEC Procedure)	2200W	1800W	1200W
Frequency	2450 MHz	2450 MHz	2450 MHz
Cabinet and Oven Interior	Stainless steel	Stainless steel	Stainless steel
Special Features			
Memories	10 pre-programmed, 100 total	10 pre-programmed, 100 total	10 pre-programmed, 100 total
Double/Triple Quantity	YES/ YES	YES/ YES	YES/ YES
Express Defrost™	YES	YES	YES
Stage Programming	4 stages	4 stages	4 stages
Auto Voltage Sensor	YES	YES	NO
Variable Power Levels	11 (0-100%)	11 (0-100%)	11 (0-100%)
Cavity Dimensions (w x h x d)	14" x 7 1/8" x 13"	14" x 7 1/8" x 13"	14" x 7 1/8" x 13"
Outside Dimensions (w x h x d) Without handle With handle	 17 9/16" x 13 11/16" x 20 1/2" 17 9/16" x 13 11/16" x 22 9/16"	 17 9/16" x 13 11/16" x 20 1/2" 17 9/16" x 13 11/16" x 22 9/16"	 17 9/16" x 13 11/16" x 20 1/2" 17 9/16" x 13 11/16" x 22 9/16"
Cord Length	60"	60"	60"
Approximate Weight Net / Shipping	76.1 lbs / 78.3 lbs	76.1 lbs / 78.3 lbs	63.9 lbs / 66.1 lbs
AC Power Required	230/208V	230/208V	120V
	60 Hz, 3.2kW	60 Hz, 2.8kW	60 Hz, 1.9kW
	14.0A @ 230V; 16.0A @ 208V	12.3A @ 230V; 14.0A @ 208V	16.0A
Receptacle Required	NEMA 6-20R	NEMA 6-15R	NEMA 5-20R
UPC	074000617315	074000617308	074000617292

Designs and specifications are subject to change without notice. See operation manual for complete details.

Sharp TwinTouch Commercial Microwave Ovens are backed by a three year limited warranty for parts and labor in the end user's place of business.

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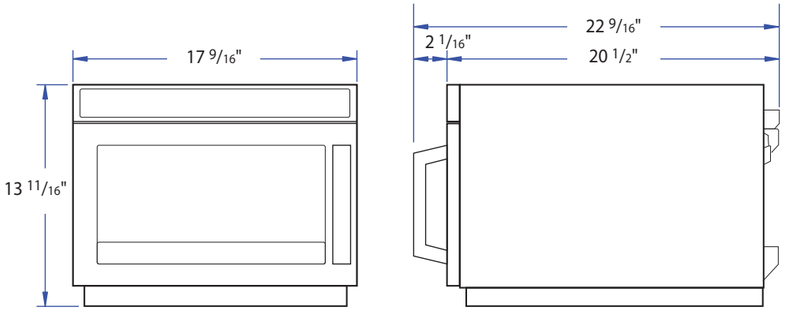
U.S. and Canadian safety compliance listings are pending.

This device has not been authorized as required by the rules of the Federal Communications Commission. This device is not, and may not be, offered for sale or lease, or sold or leased, until authorization is obtained.



FRONT VIEW SIDE VIEW

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SHARP®

Twin Touch™ Commercial Microwave Ovens

The Food Service Industry's First Dual Control Commercial Microwaves

2200W

1800W

1200W

Easy to reach, wherever you place it.

Introducing Sharp TwinTouch™ Commercial Microwave Ovens: Three innovative solutions for busy commercial kitchens.

Sharp's new line-up of heavy-duty commercial microwave ovens is designed for efficiency and flexibility. The small footprint takes up less space. The larger interior capacity can fit two ⅓-size steam table pans side-by-side, or one ½-size pan in either direction. Best of all, the innovative TwinTouch dual control panels are easy to reach whether you place the microwave on a high or low shelf. Sharp has listened to the needs of the foodservice industry and has responded with innovative solutions to optimize food preparation in busy kitchens.

These heavy-duty microwaves are available in both 230V/208V and 120V models. All feature the durable quality and easy maintenance of stainless steel interiors and exteriors that resist pitting, chipping, scratching and corrosion. What's more, these models also have super-rugged grab handles and hinges, designed to withstand years of rough handling.

We subject our heavy-duty ovens to rigorous testing and evaluation to ensure optimum performance and reliability. High-tech yet designed with the human element in mind, these structurally superior performers are perfect for high-volume food outlets from fast food or full-service restaurants to hospitals, nursing homes, schools and cafeterias.

Choose from 1200W, 1800W or super powerful 2200W models. All are packed with the most sought-after timesaving features. Sharp's "top and bottom" energy distribution system ensures uniform heating and defrosting. They're even stackable – to expand capacity without taking up valuable counter space.

With fresh thinking about how commercial microwave ovens are really used, Sharp provides new solutions for today's food service challenges.

The TwinTouch Controls on the R-CD2200M, R-CD1800M and R-CD1200M feature large graphics, lighted digital displays and easy-to-use touch pads.

Small on the outside. Big on the inside.

Work Smarter, Not Harder.

TwinTouch Dual Control Panel Design makes it easy to reach the controls whether the microwave is placed on a high shelf or at countertop level.

Large Interior Capacity can fit two ⅓-size steam table pans side-by-side or ½-size pan in either direction.

Top and Bottom Microwave Energy Feed for unparalleled performance in cooking, heating and defrosting. Motorized top and bottom stirrer antennas for even microwave distribution. Dual magnetrons designed for dependability and even heating.

Computerized Control Panels have 10 programmable Memory pads that provide one second increment timing. They're a snap to use, with built-in safeguards to prevent unauthorized changes.

Double and Triple Quantity Pads automatically adjust heating times for two or three portions.

Express Defrost™ divides total defrosting time into three stages with three different power levels for perfect results.

Stacking Option makes the most efficient use of space. Mounting plate allows easy securing of one oven on top of another.

Set It and Go.

Manual and Memory Programming has 10 preprogrammed Memory pads which easily convert up to 100 memories or can be programmed manually for special needs or times.

4-Stage Programming enables user to begin heating at one power level and finish at another.

Select Power provides 11 variable power levels for more precise control.

Select Time enables manual time setting.

Signal Setting offers four different tones to signal end of cycle.

Sound Volume Setting offers three volume options to signal end of cycle: High, Medium or Silent.

Keep Tabs on Everything.

Memory Check lets user confirm time setting/power level for each Memory Pad.

Program Lock prevents accidental program changes.

Counter Check allows management to keep track of feature usage and number of manual uses.

Lighted Digital Display shows programmed and elapsed heating times, plus percentage of microwave power, all with a high degree of accuracy.

Service Door lets user replace cavity light bulb easily.

Built to Last.

Stainless Steel Cavity is easy-to-care for, rugged and dependable.

Heavy Duty Grab Handle with Positive Latch Opening System offers easy access and ensures the longevity of the on/off micro switch.

Mica Splash Guard is highly resistant to heat and burning and removes easily for cleaning.

Rubber-sealed Highly Polished Ceramic Bottom Shelf for easy cleaning.

Stainless Steel Air Intake Filter is durable and easy to remove and clean.

Stirrer Antenna Failure Sensors for both top and bottom antennas.

Air Filter Counter reminds the user to clean the air intake filter.

Demonstration Mode allows dealer or user to practice oven programming without any power in the oven. The timer will count down rapidly, so there's no need to wait.

Large Capacity in a Compact Oven

It's a common problem in "compact" commercial microwave ovens. The ½-size steam table tray just barely fits inside, and only horizontally, with no room to spare or space to reach in to remove it. Forget about squeezing two ⅓-size pans into a compact microwave. Until now.

Sharp has designed the new TwinTouch series with these pans in mind. We've made sure they fit with sufficient space for hands and for more even heating. Now you can cook more than ever before in these 0.75 cu. ft. heavy-duty units without wondering, "will it fit?"

With larger capacities and higher output wattages, these models are designed to work hard and keep long hours. They're the perfect help in your kitchen.

Interior will accommodate a ½-size steam table pan in either direction with room to spare.

Now two ⅓-size steam table pans will fit side-by-side for greater flexibility and higher volume cooking.